#### Electric or Gas



Engineered for dependability and cost savings, Prodigi™ Classic combination ovens are an all-in-one solution for efficient and consistent food production. These ovens do the work of a convection oven, kettle, steamer, fryer, and more. With labor-saving features, Prodigi Classic combination ovens are designed to support the most demanding kitchens.

#### **Standard features**

- Boilerless steam generation
- Absolute Humidity Control<sup>™</sup> for selecting any humidity level from 0-100% to maximize food quality, texture, and yield
- Three cooking modes—steam, convection, and combination
- 7" programmable, touchscreen control
- Easy recipe upload/download via USB port
- Four fully automated cleaning cycles
- Front-accessible and retractable rinse hose
- Zero clearance design



Seven full-size sheet pans;

16 full-size hotel pans or GN 1/1 pans, two rows deep 14 half-size sheet pans

Two side racks with eight non-tilt support rails; 19-7/8" (505mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails

168 lb (76 kg) product maximum

105 quarts (133 liters) volume maximum

Four [4] wire shelves included.

#### Copper Installation kits

Base kit selection on amp draw found in electrical table

#### Electric

□ 20A [5026970]

□ 30A (5026932)

□ 40A [5026972]

□ 50A [5026973]

□ 80A (5026974)

#### Gas

□ 20A [5026980]

□ 30A (5026933)

☐ No cord [5026971]

#### CPVC Installation kits

Base kit selection on amp draw found in

#### Electric

□ 20A (5021521) □ 125A (5021529)

□ 30A (5021519) □ 150A (5021530)

□ 40A (5021525) □ 200A (5021531)

□ 50A (5021526) □ 250A (5021531)

□ 80A (5021527)

#### Gas

□ 20A (5021522)

□ 30A (5021520)

□ No cord (5021524)

Condensable Particulate Matter (CPM) emissions produced through the most aggressive testing methods available were measured at 0.77 mg/ m<sup>3</sup> for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m³ established by EPA test method 202. This product is UL listed under KNLZ in the U.S. and Canada.









COA# 5760 Electric models only



7-20 Classic

#### Configuration for Gas Models (select one)

□ Natural gas

☐ Propane

Electrical (select one)

□ 120V 1ph (Gas only)

□ 208-240V 3ph

☐ 440-480V 3ph

#### Door swing (select one)

☐ Right hinged

☐ Recessed door, optional (not available on ventless hood models)

□ Ventech™ Hood\* \*Electric models only

□ Ventech™ PLUS Hood\*

#### Cleaning

☐ Automatic tablet-based cleaning system (standard)

#### **Probe choices**

☐ Removable, quick-release, T-style probe [PR-37158] [optional]

☐ Removable, single-point, sous vide probe [PR-36576] (optional)

#### Security devices for correctional facility use

☐ Optional base package (not available with recessed door): includes tamper-proof screw package

☐ Anti-entrapment device (5017157) (optional)

☐ Control panel security cover (5017144) (optional)

☐ Hasp door lock (padlock not included) (5017145) (optional)

#### Water treatment

☐ RO System OPS175CR/5 (5031203)

#### **Extended warranty**

☐ One-year warranty extension

#### Installation options (select one)

 $\hfill \square$  Alto-Shaam Factory Authorized Installation Program — available in the U.S. and Canada only

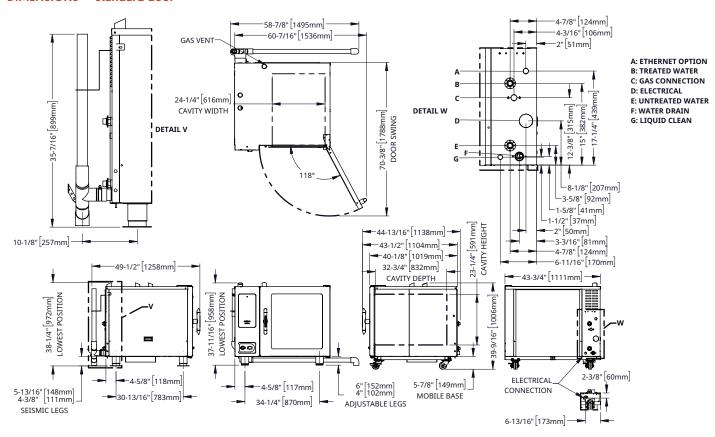
☐ Installation Start-Up Check — available through an Alto-Shaam authorized service agency

Accessories (reference accessory catalog)



# ALTO-SHAAM

#### **DIMENSIONS** — standard door



Model Exterior (H x W x D)

37-11/16" x 43-3/4" x 44-13/16" [958mm x 1111mm x 1138mm]

Ship Dimensions (L x W x H)\*

56" x 49" x 51" (1422mm x 1245mm x 1295mm)

Interior (H x W x D)

23-1/4" x 24-1/4" x 32-3/4" [591mm x 616mm x 832mm]

Net Weight

680 lb (308)

Ship Weight

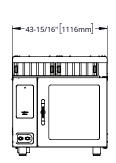
727 lb (330 kg)

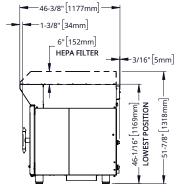
#### **OVENS WITH VENTECH® HOOD**

#### Electric only

7-20

Eliminate the need for a traditional kitchen hood. Ventech Type 1 hoods with condensation technology condense steam while capturing and removing grease-laden air, vapors, and lingering smoke. For more demanding locations, Ventech PLUS™ hoods include a HEPA filter. These hoods combine the fine particulate filtering of a HEPA filter with condensation technology of the standard Ventech hood.







#### Model Ventech Hood Exterior (H x W x D)

VH-20 11-1/8" x 43-15/16" x 46-3/8" [282mm x 1116mm x 1177mm]

Ventech Hood Plus Exterior (H x W x D)

17-1/8" x 43-15/16" x 46-3/8" [435mm x 1116mm x 1177mm]

Oven with Ventech Hood (H x W x D)

43-1/4" x 43-15/16"x 41-11/16" [1099mm x 1116mm x 1059mm]

Oven with Ventech Hood Plus (H x W x D)

49-1/4" x 35-7/8" x 43-15/16" (1242mm x 1116mmx 1059mm)

#### Net Weight S

158 lb (72 kg) **Net Weight** 211 lb (96 kg)

Net Weight
Call factory

**Net Weight** Call factory

#### Ship Dimensions (L x W x H)\*

56"  $\times$  49"  $\times$  20" [1422mm  $\times$  1245mm  $\times$  508mm] **Ship Dimensions (L x W x H)\*** 

59" x 49" x 20" (1500mm x 1245mm x 508mm)

#### Ship Dimensions (L x W x H)\*

56" x 45" x 65" [1422mm x 1143mm x 1651mm]

#### Ship Dimensions (L x W x H)\*

56" x 45" x 65" (1422mm x 1143mm x 1651mm)

### Ship Weight\*

276 lb (125 kg) **Ship Weight\*** 336 lb (152 kg)

**Ship Weight\***Call factory

Ship Weight\*

Call factory

<sup>\*</sup>Domestic ground shipping information. Contact factory for export weight and dimensions.

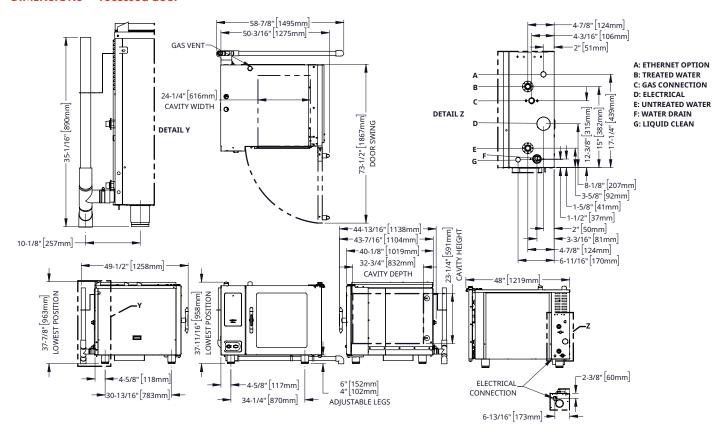
<sup>\*</sup>Domestic ground shipping information. Contact factory for export weight and dimensions.



**Net Weight** 

680 lb (308)

#### **DIMENSIONS** — recessed door



Model 7-20 Exterior (H x W x D)

Ship Dimensions (L x W x H)\*

37-11/16" x 48" x 44-13/16" (958mm x 1219mm x 1138mm)

Ship Weight

Interior (H x W x D)

23-1/4" x 24-1/4" x 32-3/4" (591mm x 616mm x 832mm)

56" x 49" x 51" [1422mm x 1245mm x 1295mm]

727 lb (330 kg)

\*Domestic ground shipping information. Contact factory for export weight and dimensions.





					Standard Power			
7-20E	V	Ph	Hz	AWG (IEC)	Α	Breaker	kW	Connection
208-240V	208	3	50/60	4	45.7	50	16.5	3Ø/PE
	240	3	50/60	3	52.7	60	21.9	3Ø/PE
440-480V	440	3	50/60	8	20.6	25	15.7	3Ø/PE
	480	3	50/60	8	22.4	25	18.7	3Ø/PE

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.
- For CE models use a Type B current protection device that accommodates a leakage current of 30mA.





	7-20G	V	Ph	Hz	AWG (IEC)	Α	Breaker	kW	Connection
†	120V	120	1	60	12	6.8	20	0.84	1Ø/PE
t	208-240V	208	3	50/60	14	4.8	15	1.0	3Ø/PE
		240	3	50/60	14	4.2	15	1.0	3Ø/PE
t	t Per LII requirements, must be permanently connected to electrical supply source								

**Standard Power** 

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.
- For CE models use a Type B current protection device that accommodates a leakage current of 30mA.





Top: 20" (508mm)

Left: 0" (0mm)

18" (457mm) recommended service access

Right: 0" (0mm) non-combustible surfaces

2" (51mm) combustible surfaces

Bottom: 5-1/8" (130mm)

Back: 4" (102mm) between plumbing and

nearest object



• Oven must be installed level.

- Oven must be installed on noncombustible surface.
- Use a water supply shut-off valve and back-flow preventer when required by local code.
- Exhaust hood installation is required on gas-heated models.
- Drain must not be located directly underneath the appliance unless a stand with solid top or shelf is used.



#### Heat of rejection

7-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,121	0.33



#### Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft [1 m] from unit.

With hood system, a maximum 81 dBA was measured at 3.3 ft (1 m) from unit.



#### Heat of rejection

7-20G		Heat Gain qs,
	BTU/hr	kW
	476	0.14



#### Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft [1 m] from unit.

With hood system, a maximum 81 dBA was measured at 3.3 ft [1 m] from unit.



Gas Requirements

- Gas type must be specified on order
- Hook-up: 3/4" NPT

UL Marked Appliances	Maximum Input BTU/h	Minimum Input BTU/h	Maximum Inlet Pressure Inches	Minimum Inlet Pressure Inches	Maximum Fuel Consumption*	
			WC (kPa)	WC (kPa)	CFH	GPH
Natural Gas	85,000	69,000	14.0 (3.5)	5.5 (1.1)	93.3	N/A
Propane	85,000	68,000	14.0 (3.5)	9.0 (2.8)	39.2	1.1

<sup>\*</sup>Assumes an average heating value for natural gs to be 1050 BTU/SCF and a specific gravity of 0.60. The assumed value for propane gas is 2,500 BTU/SCF, and a specific gravity of 1.53.



#### Water requirements (per oven)

Two cold water inlets — drinking quality

- One treated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200–1000 kPa] at a minimum flow rate of 0.26 gpm [1 L/min].
- One untreated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200–1000 kPa] at a minimum flow rate of 2.64 gpm [10 L/min]. Water drain: 1-1/2" [40mm] connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 200°F [93°C].



#### Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

#### **Water Quality Standards**

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, a means of "water treatment" provided that would meet compliance requirements with the published water quality standards shown below. Noncompliance with these minimum standards will potentially damage this equipment and/or components and void the original equipment manufacturer's warranty. Alto-Shaam recommends using the Alto-Shaam Reverse Osmosis System to properly treat your water.

Inlet Water Requirements					
Contaminant	Treated Water	Untreated Water			
Free Chlorine	Less than 0.1 ppm (mg/L)	Less than 0.1 ppm (mg/L)			
Hardness	30-70 ppm	30-70 ppm			
Chloride	Less than 30 ppm [mg/L]	Less than 30 ppm (mg/L)			
рН	7.0 to 8.5	7.0 to 8.5			
Silica	Less than 12 ppm (mg/L)	Less than 12 ppm [mg/L]			
Total Dissolved Solids (tds)	50-125 ppm	50-360 ppm			

**CONTACT US** 

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